



LE BAR À VIN



WINE BAR AND KITCHEN



LUNCH MENU

PETITES BOUCHÉES

Fried Chicken Wings

1,300

Choose Between:

Cape Malay Chilli, Yoghurt & Mint Dressing

Tropical Pineapple, Crispy Ginger & Toasted Sesame

● *Ghost in the Machine Chenin Blanc 2023*

1,225

Ripe apple, pear, tropical fruit, creamy texture, and a crisp mineral finish.

SALADES

Emerald Berry Salad

1,500

Avocado, baby spinach, blackberries, cucumber, green apple, toasted seeds, lemon herb vinaigrette.

The Rotisserie Caesar

1,750

Rotisserie chicken, crisp lettuce, crispy bacon, Parmesan, croutons and LBV Caesar dressing.

The Veranda Salad

1,800

Burrata, melon, prosciutto, rocket, fresh basil, aged balsamic and olive oil.

● *Gris Blanc Rosé*

830

Red berries, citrus, crisp freshness, and a clean mineral finish.

DESSERTS

Carrot Cake Custard

950

Carrot Cake, Spiced Carrot Custard, Cashew Coconut Praline served with Homemade Lime Cream Cheese Ice Cream

Death by Chocolate

950

Chocolate Sticky Toffee Pudding, Spanish Olive Oil & Sea Salt, served with House Made Vanilla Ice Cream

● *Chateau Simard ST Emillion Grand Cru AOC 2020*

1,525

Blackcurrant, plum, cedar, fine tannins, and a long elegant finish.

SANDWICHES

All served on homemade sourdough bread with hand-cut fries or a house salad.

The Avocado Grove

1,200

Rotisserie chicken, avocado, rocket and smoked chilli mayo.

The Tuscan

1,200

Fresh mozzarella, tomato, basil, cashew pesto and fresh basil leaves.

The Clubhouse Bird

1,450

Rotisserie chicken, bacon, tomato, lettuce and roasted garlic & mustard leaf aioli.

The Butcher's Lunch

1,800

Black Angus fillet, onion lyonnaise, beef tomato, romaine lettuce and mustard mayo, served on a fresh baguette.

● *Rutini Collection Chardonnay 2023*

1,065

Peach, citrus, subtle oak, and a creamy, fresh finish.

À PARTAGER

Plateau de Fromages

2,500

Le Bar À Vin Style Cheese Board, A Selection of Seasonal Cheeses, Homemade Board, Preserved Citrus, Onion Jam, Mango Chutney and Grapes.

Assiette de Charcuterie

2,800

Selection of Cured Meats, Homemade Bread, Smoked Chilli Butter, Mango Chetney, Onion Jam and Grapes.

Chalk & Cheese

3,800

Le Bar À Vin Cheese & Charcuterie Board. A rotating selection of seasonal cheeses, Cured Meats, Homemade Bread, Smoked Chilli Butter, Mango Chutney, Onion Jam, Grapes and Preserved Citrus

● *Louis Latour Côte de Nuits-Villages 2019*

2,205

Cherry, raspberry, subtle spice, silky tannins, and an elegant finish.



ACCOMPAGNEMENTS

Truffle Parmesan Chips

✓ 750

Salted Hand Cut Chips

✓ 550

Mediterranean Roast Veg

✓ 350

